



## STARTERS

### Bread

house-made focaccia, sea-salted butter, olive oil, balsamic

**\$10**

### Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

**\$14**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

### Daily Soup

seasonally inspired

**\$14**

*Suggested Wine Pairing: Server recommendation*

### Pear Salad

butter lettuce, poached pears, brie, candied walnuts, maple dressing

**\$22**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc*

### Crisp Chicken

roasted sweet potatoes, cranberries, feta, quinoa, sumac yogurt, arugula

**\$29**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot*

### Beet Salad

beets, tender greens, balsamic, pumpkin seed dust, shaved ricotta salata

**\$24**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Cabernet Franc*

### Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles

local honey, caramelized nuts, crostini, house-made bread

**\$32**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Athene*



## MAIN COURSES

### Sonora Room Quiche

mushroom & herb, aged cheddar, served with daily soup or mixed greens

**\$25**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir*

### Smoked Pork Sandwich

preserved plum BBQ sauce, slaw, ciabatta bun, served with daily soup or mixed greens

**\$26**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier*

### Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, and hot sauce served with daily soup or mixed greens

**\$25**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay*

### 63 Acres Beef Burger

7oz grilled burger, tomato jam, bacon, romaine, lemon aioli, brioche bun, served with daily soup or mixed greens

**\$27**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage*

### Pan Seared Rd 17 Char

citrus barley, charred broccoli, romesco sauce, chorizo spiced olive oil

**\$36**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris*

### Penne Pasta

kale & smoked bacon carbonara, parmesan herb gremolata

**\$28**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah*

### Flat Iron Steak

grilled 6oz flat iron steak, fingerling potatoes, mushrooms, peppercorn sauce

**\$38**

*Suggested Wine Pairing: Burrowing Owl Estate Winery Athene*

### Enhance Your Meal by Adding

Vegetables	<b>\$12</b>
Herb roasted potatoes	<b>\$12</b>
Roast chicken breast	<b>\$16</b>

**Please notify your server of any allergies or dietary restrictions**